6: Alexandre and Binet--42 G-5 (1946-1954) 1958 FH9 Fang FH9

177
443

1. This lack is also pointed out by Balandier, op. cit., p. 544.

A careful study of village names in several subdivisions has not turned up a name that seems connected with ideas of market, exchange, or trade. Moreover, vocabularies for such subjects are very limited.

And, into this land so unprepared for an economic /sic/ life, world economy is penetrating with all its complexity, setting a purchase price for the total output, which has fluctuations the planters obviously cannot understand. Their dismay is natural, since they have not even been able to become familiar with ideas about price, demand, or bargaining through traditions of trade.

It goes without saying that the time when salt was the item most in demand is long since past. However, bags of salt appear among traditional wedding presents, and the manufacture of salt from lye-washed palm ash is still known, though the product is only sold — and moreover very rarely—for its medicinal properties.

43
258
585
278

Expenditures have become extremely diversified, as shown by the analysis of an average family budget: (2)

511

2. These figures drawn from Budgets familiaux au Cameroun /Family Budgets in the Cameroons/, p. 150, do not take into account, we must remember, auto consumption.

Food	14 percent	Household articles	1.9 percent
Textiles	17.4 -	Equipment	7.7 -
Bride price	13 -	Taxes	8.5 -
Housing and furniture	7.5 -	Medicaments	1.3 -
Bedding	1.5 -	Education	0.9 -
Lighting and upkeep	3 -	Gifts and miscellaneous	6 -
Trips	2 -		

517
177
511
291
241

Food now includes, even in the bush, imported items like stockfish or like the bread, sardines, sugar, and condensed milk that are used less regularly. Clothes are the main item of expense. The desire to follow Paris fashions is perhaps not a national trait peculiar

8: Bennett D-5 (ca. 1898) 1899 FH9 Fang FH9

X.—*Food. Cooking.*

Food used by the Fang is precisely similar to that of all other tribes inhabiting the great zone of palms and bananas as described by Humboldt. Added to these ordinary foods of the Fang is their liking for human flesh, indulged in to this day in spite of the law, which is often powerless to reach and punish the offenders. Cassava, *mbòe*, plantains, *bikon*, crushed gourd seeds, *ngongon*, corn; *mekobe*, a most nutritive tuber, sweet potatoes, yams, palm oil, bananas, snails and various mollusca. Fish is wrapped in plantain leaves and boiled, or set on hot ashes and fire piled on top of the *bundle* of food. All kinds of meat is eaten, from deer down to the smallest bush rat; snakes are considered very good meat. No portion is wasted, every morsel of skin and intestines are eaten. Goats and chickens are raised for food and trade. Corn or other cereals are not used for the purpose of making bread. Milk is not used. Preparations of milk such as butter and cheese are not made. There is a marked preference for meats. When an animal is slaughtered, women bring wooden bowls to collect the blood in. The blood is often cooked mixed with palm oil. A Fang will eat almost any kind of known food and at any time, providing it is not his *Ekì* or taboo, given him during infancy, prohibiting the eating of a certain kind of food, unless partaken of under certain conditions. Except for the *Ekì* men, women and children partake of the same food. The Fang are improvident. When on long journeys they often chew a piece of Kola nut, but more commonly chew pieces of a certain root; it has several different names. Palm oil is extensively used in cooking. Salt (*nkw*) is much enjoyed and sought after in trade. Sugar is only used in the form of sugar cane and eaten uncooked. The chiefs, or rather headmen, have no special form of food. Eating earth is not indulged in. So far as I am aware, all fish, flesh and fowl is cooked before being eaten. Flesh is often extremely high, at times positively bad, before it is eaten, but not one morsel is ever wasted.

Fish, fowl, bush rats, snakes and all kinds of meats are smoked or sun-dried; food prepared thus is carried on journeys in the bush wrapped in leaves and eaten with *mboa* (cassava) without any further preparation. Permanent ovens for baking are not in use. Meat is roasted on small spits over the log fire or wrapped up in leaves and hot ashes banked around and on top of it. Native vegetables are frequently cooked with meats, plantains are usually boiled separately or roasted close to the fire. Most cooking utensils used by the Fang near the coast are iron or brass pots, imported by white traders; but farther inland the native pots are much more in vogue. These native pots are made of grey clay and sun-dried; they become harder and stronger by use, and vary in size and capacity from a pint to about three gallons.

Cooking vessels are not kept very clean, being simply rinsed out with a little water; but if the vessel is a brass trade pot or kettle, it is usually taken to the river or a near stream, and scoured bright; but I fear the chief reason for doing